



CELSIUS 2013

APPELLATION: Seneca Lake, Finger Lakes

VINEYARDS: Atwater Estate Vineyards

HARVEST DATE: Sept 25 and Oct 11, 2013

HARVEST BRIX: Gewürztraminer 32°, Vignoles 33°

BLENDING INFORMATION: 72% Gewürztraminer, 28% Vignoles

ACIDITY: 9.0 g/L **pH:** 3.24 **RESIDUAL SUGAR:** 17.5% **ALC:** 10.9%

BOTTLING DATE: May 22, 2014 **TOTAL PRODUCTION:** 585 cases

BOTTLE SIZE: 375 ml **WINE RELEASE DATE:** November 21, 2014

WINE BACKGROUND: This dessert wine changes from vintage to vintage depending on what grape our winemaker chooses to highlight. 2013 is the first time that he has featured Gewürztraminer as a dessert wine. Floral and spice marry beautifully with the tropical notes of Vignoles.

HARVEST NOTES: The raisin like, late harvest grapes are hand-picked in 30 lb lugs and placed in a freezer for a week or so. We whole-cluster press the grapes releasing the sugary nectar. The juice then goes through temperature controlled fermentation in stainless steel tanks to preserve the complex flavors.

TASTING NOTES: Indulge yourself in the enchanting flavors of this luscious "iced" wine style. Abundant aromas of pineapple and peach are joined by tropical flavors of mango and papaya, delivering an opulent mouth feel. This is dessert in lush, liquid form.

FOOD PAIRING SUGGESTIONS: Savor each succulent sip for an after-dinner experience or enjoy with apple pie and sharp New York cheddar. The sweet and slightly spice like flavors pair wonderfully with Asian cuisine.

